



Dear guests,

Immerse yourself in the culinary world of our talented chefs at Restaurant Inspiration.

Our ultimate goal is to ensure that only the highest quality reaches your plate through close partnerships with regional suppliers and producers.

Here are some of our selected fillets, directly from our regional partners:

#### **Markus Heinzer**

A family business in the heart of the Muotathal, serving exquisite meat products since 1920 and now in its fourth generation.

#### **Holzen Meat**

Since 2003, this company has stood for Swiss meat of the highest quality, processed with traditional craftsmanship on the sunny slopes of the Bürgenstock.

#### **Salmon trout from Sattel**

Since 1984, the Reichmuth family has been dedicated to rearing trout and char of outstanding quality.

#### **Vitznau eggs**

The hens of Albert & Brigitte Zimmermann from Vitznau deliver fresh eggs of the highest quality every day.

Experience this culinary journey with us and let our team spoil you.

Your Vitznauerhof family

## **STARTERS**

### **BBQ BEETROOT**

goat's cheese | sunflower seeds  
basil 20

### **ROMANA SALAD**

Romana | herb crème | «Sbrinz» cheese  
french dressing 21

### **SWISS BURRATA**

tomatoes | olive oil | onions | aceto 24

### **SALMOREJO (COLD SPANISH SOUP)**

eggs | olive oil | chilli pepper 18

### **COUSCOUS SALAD**

Rigi tomatoes | kaffir lime | crispy cauliflower 20



### **ADD ON STARTER**

smoked salmon trout from the Sattel +10  
farmer's bacon from Markus Heinzer +8  
Caviar (20g) +60

## **ALLERGIES**

Our service staff will be happy to inform you about ingredients on request.

## MAINS

### EGGPLANT

miso | sesame | gochujang 32

### MEDITERRANEAN POLENTA

marinated artichokes | tomato-olive-sauce | feta 34

### TRUFFLE RISOTTO

«Belper knolle» | chives | hazelnut 36

### GNOCCHI

pistachio | basil | tomato 34

### LEEK

seaweed | sake beurre blanc | sushi rice 32



### ADD ON MAINS

swiss beef filet +26

smoked salmon trout from the Sattel +20

Gotthard pikeperch fillet +24

Caviar (20g) +60

### ENTRECÔTE FROM THE BUTCHERY HOLZEN FLEISCH

200g | herb butter | french fries

summer vegetables 66

### GOTTHARD PIKEPERCH FILLET

200g | beurre blanc | french fries

summer vegetables 66

### OSSOBUCO

risotto "alla milanese" 56

### DESIGNATION OF ORIGIN

Beef	Switzerland
Salmon trout	Switzerland
Pikeperch	Switzerland
Eggs	Switzerland
Chicken	Switzerland
Salmon	Norway

All prices are in CHF and included 8,1% VAT

## 4-COURSE MENU

### SURPRISE APPETIZER

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### STAG CARPACCIO

cranberry | pumpkin  
goat cheese from Toni Odermatt

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### FREGOLA SARDA

wild mushrooms | egg yolk | parmesan

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### WILD BOAR ENTRECÔTE

variation from the carrot | venison-jus  
braised wild boar cheek

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### CITRUS MOUSSE

yuzu | almond | vanilla

95

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